



United States
Department of
Agriculture

Food Safety And
Inspection Service

Field
Operations

LETTERHEAD CERTIFICATE FOR FRESH/FROZEN PORK FOR EXPORT TO PERU

DATE ISSUED _____ CERTIFICATE NUMBER _____

- 1. The meat was derived from animals which were at least three (3) months in the U.S. or Canada or since birth in the case of animals less than three months old.*
- 2. The slaughtered animals come from holdings which are not under official quarantine or restrictive movement of animals for control or eradication of livestock diseases.*
- 3. The means of transport, handling and loading conditions meet the hygiene requirements of the U.S.*
- 4. The animals have been slaughtered under hygienic conditions, and the carcasses have been refrigerated to 2-6 degrees celsius (32-42 degrees Fahrenheit) prior to cutting.*
- 5. The meat or meat packages are marked with the establishment number of the producing establishment.*
- 6. The meat was produced according to the U.S. Pathogen Reduction /HACCP Systems regulation.*
- 7. The meat was received from slaughter and processing of clinically healthy swine, which originate from premises and localities free from infectious animal diseases, including swine vesicular disease and African swine fever.*

SIGNATURE OF OFFICIAL VETERINARIAN _____

PRINTED NAME _____

TITLE/PROFESSIONAL DEGREE _____